Dietetics

Introduction

The Dietetics program prepares graduates for careers in clinical and administrative dietetics, community and public health nutrition, corporate wellness, and nutrition education as well as for opportunities in the food services, business and industry.

The Dietetics program is currently granted approval status by the Commission on Accreditation/Approval for Dietetics Education, of the American Dietetic Association, 120 S. Riverside Plaza, Suite 2000, Chicago, IL, 60606-6995, phone 800/877-1600. Completion of the Didactic Program in dietetics and the baccalaureate degree meet minimum academic requirements for ADA membership, registration eligibility and application to a dietetic internship or preprofessional practice program.

The dietetic student receives an education with an emphasis on the following sciences: physical and biological; behavioral and social; communication and professional. With this background, the student can move toward the community and business management of nutritional health, food service and dietetic practices that include nutrition counseling and medical nutritional therapy.

General Requirements
Bachelor of Science Degree

Total for graduation	124-125 credits
General Education	45-46 credits
Major Studies	76 credits
Professional Emphasis Area	3-4 credits

Supervised work experience must be obtained through participation in the Field Experience program.

Students must attain a grade point of 2.0 or better in each of the General Education and Major Studies courses. (*All transferred credits will meet this program requirement.*) A 2.75 or greater grade point average is required for graduation. A minimum grade of B (3.0) is required in FN-212 Nutrition. Courses marked with an asterisk (*) are repeatable only once, and require a cumulative grade point average of 2.50, except for FN-212, which requires a 3.0, or "B."

Program Requirements

General Education

45-46 credits required

A. Communication Skills — 8 credits

ENGL-101	Freshman English – Composition *or*	
ENGL-111	Freshman English – Honors I	3
ENGL-102	Freshman English – Reading and Related Writing or	
ENGL-112	Freshman English – Honors II	3
SPCOM-100	Fundamentals of Speech	2

B. Analytic Reasoning — 6-7 credits

STAT-130	Elementary Statistics *or*	
STAT-320	Statistical Methods	2-3
MATH-120	Introductory College Mathematics I (*or more advanced*)	4

C. Health and Physical Education — 2 credits

Courses must be from areas of health, physical education or nutrition.

D. Humanities and the Arts — 9 credits

Courses must be from three or more areas including art history, creative arts, foreign language and culture, history, literature, music appreciation, performing arts and philosophy.

E. Social and Behavioral Sciences — 9 credits

POLS-210	Government	3
PSYC-110	General Psychology	3

Choose one of the following:

SOC-110	Introductory Sociology	3
SOC-225	Social Problems	3
ANTH-220	Cultural Anthropology	3
ANTH-300	Native Americans	3

F. Natural Sciences (with Lab) — 9 credits

BIO-134	Physiology and Anatomy for Health Sciences*	4
CHEM-115	General Chemistry* *or*	
CHEM-125	Principles of Chemistry for Health Sciences* *or*	
CHEM-135	College Chemistry I*	5

G. Technology — 2 credits

Major Studies

76 credits required

Physical and Biological Sciences		15 Credits
BIO-306	General Microbiology *or*	
BIO-406	Food Microbiology	4
BIO-362	Advanced Physiology	3
CHEM-201	Organic Chemistry	4
CHEM-311	Biochemistry	4

Nutrition and Medical Nutrition Therapy		19 credits
FN-212	Nutrition*	3
FN-207	Medical Terminology	1
FN-320	Advanced Nutrition	3
FN-312	Nutrition Assessment	2
FN-413	Maternal and Child Nutrition *or*	
FN-415	Nutritional Issues in Gerontology	3
FN-417	Medical Nutrition Therapy I	3
FN-418	Medical Nutrition Therapy II	4

Nutrition Education/Counseling, Communication and Community Nutrition		9 credits
FN-406	Nutrition Education	3
FN-360	Nutrition Counseling	3
FN-380	Community Nutrition	3

Food and Food Science		10 credits
FN-240	Food Science	4
FN-442	Basic Sensory Analysis	3
FN-461	Multicultural Aspects of Food and Nutrition Patterns	3

Food Service Administration/Management		19 credits
BIO-206	Foodservice and Environmental Sanitation	1
BUMGT-304	Principles of Management	3
FN-330	Institutional Menu Planning	3
HT-324	Quantity Food Production	4
HT-450	Food Service Administration	3
HT-150	Institutional Food Purchasing	2
HT-362	Food, Beverage, and Labor Cost Controls	3

Career Awareness		4 credits
FN-101	Dietetics as a Profession	1
FN-397	Field Experience	2
FN-408	Preprofessional Development	1

Professional Emphasis Area

3-4 credits required

Select 3-4 credits in an appropriate area of emphasis or combine credits in emphasis area, or use credits toward a minor, or choose other elective credits, all with the approval of a program director. Emphasis areas include Fitness and Nutrition, Food Science and Technology, Health and Nutrition Behavior, Management of Nutrition Services, and Nutrition and Rehabilitation.